

MONTRACHET GRAND CRU 2019

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It stands in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomya Bellona" marl which is very thick there. Our supply of grapes is located in Puligny-Montrachet in order to produce maximum 800 bottles every vintage.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 8 ha

Altitude : 250-300 m

Average age of vines : 45 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.

100% whole berries

18 months (whose 5 months in stainless steel tank)

100 % oak barrels (1 vintage old barrel)

14,5% vol.

TASTING

Tasting note

An iconic wine that reveals its grandeur in a subtle bouquet of white flowers, apple, ripe pear, spices and mineral notes. Smooth and intense on the palate, this wine is of a very nice precision and a remarkable long finish.

Food pairings

Ideal with creamy sweetbreads or roasted crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

